

The Dish: Flautas



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The Dish: Flautas -- The Restaurant: Lolita Cocina & Tequila Bar -- The Chef: Brian Roche



Ingredients:

-- 2 pounds mahi mahi, medium dice



-- 3 each limes, halved

-- 2 bunches cilantro, rough chop

-- 12 cloves garlic

-- 6 cups water

-- 2 teaspoon roasted serrano puree

-- 6 teaspoons chipotle puree

-- 1/4 cup smoked papkria

-- 2 tablespoons cumin

-- 2 tablespoons lime zest

-- 2 cup shredded cheese

-- 1 1/2 cups sour cream

-- 2 cups roasted corn salsa

-- 2 bunches cilantro, chopped

-- 6 teaspoons salt

Method:

- Season diced grouper liberally with blackening spice.
- Steam over water, lime halves, 2 bunches cilantro, garlic for 4 minutes.
- Cool fish completely.
- Add serrano and chipotle purees, cheese, sour cream, spices, roasted corn salsa, 2 bunches cilantro and salt together.
- Add cooled fish and gently fold together.
- Flash grill tortillas.
- On half of tortilla, lay out cheese.
- Top with fish mixture.
- Fold tortilla over into half moon.